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The Round Table Vol. IV No. 2

Touro College Flatbush Campus

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The Round Table

VOL. IV NO. 2

THE OFFICIAL NEWSPAPER OF THE TOURO COLLEGE FLATBUSH CAMPUS

JUNE 2008

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NYT Honors Touro Professor

New York, N.Y., April 4, 2008 - Richard Green, a teacher of English as a Second Language in the Speech and Communication Department of Touro College in Manhattan, has been honored by the New York Times for his innovative methods in teaching Basic Speech, Voice and Diction, and Fundamentals of Speech to students whose first language is not English.

Professor Green was one of five teachers honored by the Times' 2008 ESOL

(English for Speakers of Other Languages) Teachers of the Year Program. Now in its second year, the Times program recognizes ESOL instructors who consistently go above and beyond the call of duty to help students learn English and develop the skills they need to create successful new lives in the United States.



Mr. Green accepted the honor at a special reception at the Times on Monday, March, 31.

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New Student Organization Up and Running

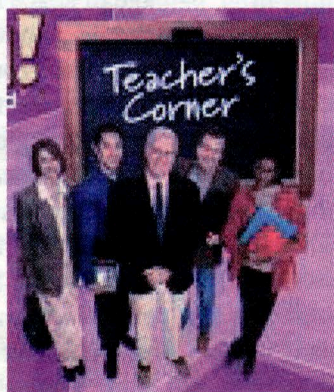
Because Teachers Need Recess, Too

By Chava M. Keller

Education is a vast, multifaceted field which is constantly growing and morphing. Combined with the Department of Education, a governing board mummified in red tape, it is a sure-fire recipe for confusion and frustration: in short, not a welcoming prospect for the beginning young teacher. In the past, people wishing to pursue a career in education had to undertake a long, lonely

crusade toward a job with one of the highest rates of burn-out.

Fortunately, those early days of lonely searching are about to become history for Touro students interested in a teaching career. In March 2008, a group of current and potential education majors convened to address the concerns of said population. The result was the formation of the Touro College Teachers' Committee,



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One Potato, Two Potato

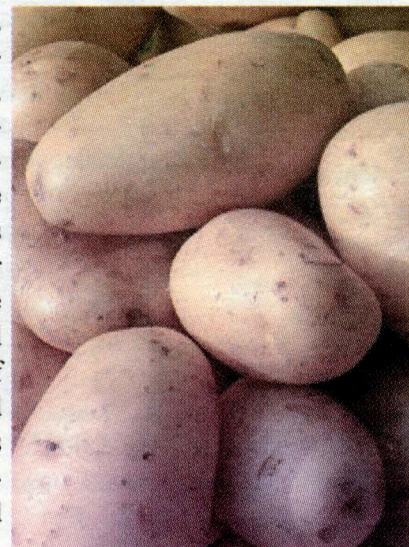
By Devorah Gurwitz

In an effort to combat world hunger, the United Nations has declared 2008 the International Year of the Potato (IYP). It seems like a funny thing to concentrate on when there are bigger challenges to work on (peace in the Middle East, maybe?), but the U.N. is convinced that the potato has the potential to solve or minimize problems such as malnutrition, poor maternal health, and environmental instability. The main focus of the year is to increase interest and awareness of the potato and to tap into its hidden potential to feed the hungry.

Why the potato? Potatoes are ideal for fighting hunger due to their international presence. In fact, potatoes are the fourth biggest food crop worldwide (following corn, wheat, and rice). Potatoes can grow under a variety of conditions; the U.N. explains that the "potato produces more nutritious food more quickly, on less land, and in harsher climates than any other major crop." Moreover, the potato crop can be more fully utilized than other food sources. Roughly 85% of the potato plant can be eaten by humans, compared to a measly 50% of grains. Furthermore, potatoes are nutritional powerhouses. Besides for their obvious carbohydrate advantages, potato plants are rich in protein, vi-

tamin C, and potassium. Potatoes also contain dietary fiber and antioxidants. They are also valuable as a source of iron; the human body can absorb more iron from the potato than it can from any other vegetable.

Potatoes are, however, susceptible to many diseases. As the Irish Potato Famine has taught, overreliance on the plant may backfire if the tubers are struck by disease. One



major goal of potato scientists is to develop new strains of disease-resistant potatoes, without compromising nutritional value, taste, or the convenient adaptability to growing conditions.

The IYP committee hopes that the year will result in new scientific advances surrounding potato growth and usage. The potato has, however, been in the scientific spotlight recently for reasons unconnected to the IYP.

Florida potato growers have recently developed a new line of low-carb potatoes. Dubbed "Spud-U-Lite," the potato has 30% fewer carbohydrates (and 25% fewer calories) than the typical Russet Burbank or Yukon Gold. Its taste, too, is superior to regular potatoes. "People may pick up their first bag of these potatoes because they are low-carbohydrate, but they'll pick up the second because they taste so good. It's the quality and

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Editor's Page

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For questions, comments or to join the staff please contact the editors-in-chief at TouroNP@gmail.com

Greetings and Goodbyes

Hello and welcome to the second Spring edition of 2008. Once again, we offer you quality writing on an array of interesting topics that will intrigue you as a college student, Touro attendee, and homo sapien. For those who seek extracurricular activity, search no further. Two new clubs are now up and running. For tired teachers, the TCRT offers support and networking opportunities. Female accounting students who have envied their male counterparts' club, can now become proud members of the newly formed women's accounting society. Anyone with an appreciation for art and culture should consider joining the art club, now in its second semester, if only for those field trips. Trust us on this one; we're both proud members and museum lovers.

In addition to all these exciting clubs, the Touro library now features direct chatting with librarians for easy access. For those who keep up with Middle Eastern politics, we present you with an examination of Olmert's latest misdeeds. And speaking of terrorism, remember the anthrax scares? There's even more to fear in the air. Incidentally, do you think you may be related to the president? The odds are in your favor because it's a small world after all.

Are you low on fuel? Go buy pizza for that engine. Be sure to read up on the dynamics of the student-pizza relationship. How about some glow-in-the-dark French fries to go with that slice? Or if you prefer unusual chicken cuisine, check out Susie Fishbein's Kosher By Design. Definitely think twice about buying rice because prices are on the rise.

If you have young children you may want to find replacements for the good ol' Mother Goose Rhymes. Why? Just turn a few pages and find out what unsavory underlying messages you may be transmitting to the next generation. If verse appeals to you, then be sure to peruse our poetry page and find out what it takes to personalize perspectives. All intellectuals are invited to ponder the mystery which shrouds Schiller's final resting spot.

Regardless of your taste, there's something for everyone in the *TC Round Table*, so put your feet up on the ottoman and take a break from typing term papers. With finals in full swing, you'll need all the energy you can muster, so settle down for an invigorating reading experience before the crunch kicks in.

Wishing our readers easy finals, stress-free studying (we know that's an oxymoron), a successful summer to those who are attending Touro for the summer semester, and to everyone else: Enjoy your well-earned vacation!

Yours,
Rachel & Dina

Letters to the Editor

Dear Editors,

Congratulations on your new position! I'd like to thank you for expressing issues of concern to Touro students. In particular, the piece about the vending machine resonated with me. When spending hours in classes, one often needs a bit of sustenance but has no time to go off campus. Good choices should be available alongside the many snacks. Instead of filling multiple racks with pretzels and candy bars, Touro should also offer foods with less fat and artificial content, such as popcorn, trail mix, and breakfast bars.

Hungrily yours,
Jack Sprat

Dear Round Table,

As the mouthpiece of Touro's student body, perhaps the Round Table should discuss the problem of lab and library hours. During women's hours, many women spend all their available time in classes. During men's hours, women are forbidden to enter the building, including the computer lab and library. Men have the same problem at the opposite times. At other times, such as Memorial Day, the college is closed altogether. Now what is the point of a day off before finals if you can't do anything?

Even if one is able to work during the right hours, most computers are in classrooms that are in use. While some professors tolerate

intrusions, some, understandably, do not allow students to use spare computers during class. Usually, classes do not use nearly all the computers in the classrooms. It seems to me that a larger percentage of space and equipment should be devoted to student use. Also, Touro should have a separate entrance to a lab open during off-hours.

Please consult the deans and report back to your loyal readers regarding the reasons and possible solutions for this troubling paradox.

Another issue of concern to computer-lab-dependent students is the oppressive heat in the basement of Avenue J. Excessive heat is not good for people or computers. Besides the discomfort, it impairs

concentration. The problem is prevalent even during the winter, because the building is heated. The computer labs need a separate air conditioning system.

Sincerely,
Sweltering

Correction:

In the previous issue's Op-Ed article, "Live and Learn," the situation with the student and the advisor was mistakenly misrepresented. Due to a communication error, an exact appointment was not clearly scheduled. The advisor therefore had to end the meeting to go to his previously scheduled appointment. We apologize for the error.

Op-Ed

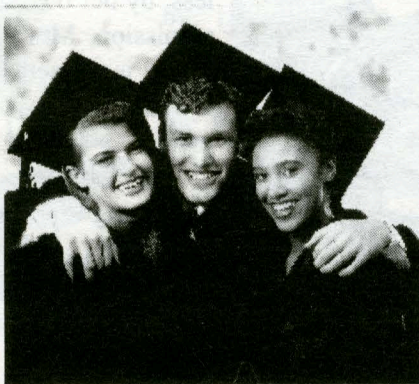
Graduation Season

By Efrat Gordon

It's that time of year again, where students from all the different Touros, from the Lander College for Women, Men, Machon L'Parnasa, and our very own LAS gather together to celebrate our accomplishments, laude achievements, and have a general grand old time. It's a time for sentiment, for tears and hugs, when those parents come, beaming with pride, as their son or daughter ascends the podium to accept that statement of achievement in the form of a diploma. I'm talking about graduation, happening in Touro on Sunday, May 25 at the Avery Fisher

Hall in Manhattan.

I know it's an emotionally-laden time, after all, some of us have spent four year here, while others, like me and some of my fellow classmates, have spent



only a year or two finishing our degrees. We are leaving the place we've spent countless class hours and com-

puter log-in time, the place where we've been asked, (for valid security reasons) about five times daily for our student IDs please, and the only place where in the high electronically-powered computer lab, our cell phones don't work. We're saying goodbye to the beloved vending machines, goodbye to the diet coke button(s) on the soda machine, and goodbye to never finding a righty desk in a classroom full of right-handed people.

We'll miss the different departments here in Touro, from waiting in line in the Dean's office, to the advisors' office, whose doors are always open to students

in need. We'll most definitely miss the Student Lounge, especially with the free Hamantaschen and donuts on Purim and Chanukah, those holidays celebrated by some Touro students. We'll miss the smell of formaldehyde and sulfur on the fifth floor, and the speech posters of the snake with the lisp on the fourth floor. All of us who have taken Composition I, II, or Literature I or II will miss the third floor, and all we have learnt there. We'll miss the extracurricular activities offered at Touro, for those who take the time to look and participate, like the newspaper, Accounting, Art, and Science Societies, and the newly founded

TCTC.

But, most of all, we'll miss the people, the professors and students who have enriched our lives and thoughts for years. We'll miss the new ideas, the different points of view, and the melding of cultures, beliefs, and lives so common amidst the Touro grounds. We'll miss you Touro, for the time has come for us to leave. We hope that those we leave behind will be just as happy as we were.

Efrat is leaving Touro this year with many fond memories of the campus halls.

Not the Next Big Food Fad

By Lonna Gordon

Have you ever unwillingly hosted the sort of holiday guests you wished would go away and never come back? This Rosh Hashana, you can drive away your unwanted guests with a simple, Chinese *shehechyanu* ("new") fruit: the durian mornthong. Only minutes after you slice this fresh delicacy open, your guests will exit your home through the nearest aperture with astonishing rapidity, stopping only (if they have a delicate digestion) for a quick peek into the depths of your toilet bowl. The only downside to this strategy is that you may be tempted to follow them yourself.

A small expedition that included two *Round Table* reporters headed into Chinatown looking for something interesting to eat, and came out with, among other things,

this rare and unknown fruit. As far as entertainment went, it got five stars. The gastronomic experience, though... we'll get to that.

The durian mornthong looks a bit like a horse chestnut the size of a human head and is about half as heavy at four to eight pounds. Unbelievably, they grow on full-sized trees. The exact fatality rate for people who nap in their shade is unknown.

It is unknown if the Chinese really eat them, or if they just hang them up outside their grocery stores in Chinatown to lure curious Americans so they can tout the fruit's sweet, delicate taste, and then collapse behind the counter for a hysterical giggling fit when the tourist walks off with 7 pounds of mornthong at \$1.20 a pound.

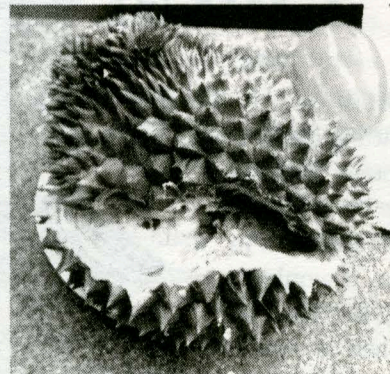
Once a durian mornthong is purchased, good luck getting it home. Durian morn-

thongs do not cuddle well, being covered in sharp woody spikes. Handling can be difficult for those who aren't used to sleeping on a bed of nails. Purveyors customarily tip it into a regular shopping bag, after which it's your problem. People who have purchased durian mornthongs are easily discerned from the crowd by their pained expression every time the bag bumps their leg and gouges little holes through their clothes, which is about every other step.

Like many prickly personalities, the durian mornthong is all softness inside. Cut open, it looks rather like a brain in a skull – not a regular brain, but more like the "this is your brain on drugs" kind of brain. The flesh has a scrambled-eggs coloring and a scrambled eggs appearance when disturbed.

Each "lobe" of the durian mornthong "brain" is

a delicately membraned sac of thick, pale yellow cream—rather like an egg yolk but a paler shade—around a smooth, brown seed. The cream is exactly like custard, except that custard is less slimy, less



smelly, and goes down much more easily.

The fruit's odor is not immediately apparent. It sneaks up on you and then won't leave. Most people stick their nose into the shell, sniff, and say "I don't smell anything... wait, maybe there's something?" Then they sniff

again and say, "Yes there is, but it's not so bad... ooh wait, maybe it is!" The smell is pungent and penetrating. Three shopping bags cannot mask its unique and flavorful scent, which fills the room and creeps beyond at a dismaying rate.

If the fruit is opened carefully, you can remove a whole sac and, theoretically, lick the thick cream out of it at your leisure. Theoretically, because we couldn't find anyone to try it. The members of our expedition were quite happy with a small taste and preferred not to lick their fingers clean. It's not because it isn't a sweet fruit – it is. But, as a Younger Sister declared, taking her second knife, "It doesn't taste so bad at all. It's just the smell and the consistency that sort of... oh, eugh. Quick – mints!" Let's just say it gets overwhelming fast.

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Student Center

At Last, an Accounting Club for Women

By Rachel Goldberger

Finally, there is an accounting club for women. Although the male sector of the Lander College has had an accounting club for a while, its female counterpart did not. So Shulamis Neuburger took a proactive approach and formed one. On April 8, she hosted the inaugural meeting in Touro's main hall during the 5:40-6:00 pm break. This historic moment was shared by the fifteen attendees who enthusiastically agreed upon officers. Shulamis, the chairwoman, was unanimously declared president and Bashie Jacobowitz stands as second in command. The club intends to put out an accounting journal by the end of the semester and members are encouraged to contribute articles. Rivky Berger, Breindy Glicher and Rachel Goldberger were instated as editors for the publication. In addition, the club plans to schedule lectures and other events.

On May 13, Mrs. Sara

Junik spoke to an audience of close to fifty students and some faculty members in the student lounge. Refreshments of sliced melons and pineapple were laid out on the tables. Accounting and business classes were dismissed at 7:00 pm in honor of the guest speaker. Mrs. Junik, a tall, blond woman, is a tax manager at Prager and Fenton. Her main topic was college vs. the work force. She also advised students about how to go about obtaining their CPA's and then jobs.

Then Mrs. Junik proceeded to outline the pitfalls and potholes awaiting accountants along with the accompanying fear. "You're only as good as your last tax return," she cautioned. However, this shouldn't restrain aspiring accountants. "Don't quit, let them fire you, because if you can't think of anything you did wrong, chances are, you didn't," said Mrs. Junik.

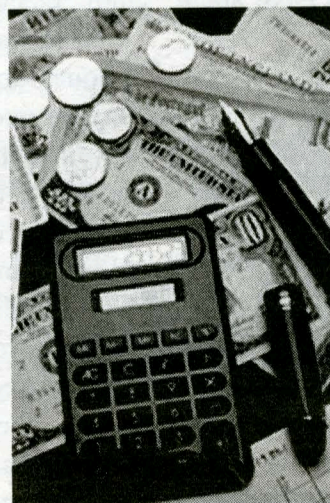
Another important issue addressed by Mrs. Junik was the difference between au-

ditng vs. tax. Sara also quoted others in the profession. One commented that "the hardest part of auditing is figuring out where you're going to eat and sleep," because auditors do a lot of traveling.

Mrs. Junik prefers tax work but admitted that "audit skills and background open up a lot more doors. Auditing also offers more flexible job options.

Those who work in tax are bound to the corporate rules of the CPA firm, which hold them hostage." Despite the advantages of auditing, Sara feels that it is only "glorified bookkeeping and more adversarial, while tax work is more cerebral." However, she did mention that if one does tax work, "you limit yourself to filling out tax forms, whereas auditing offers a wider funnel for

advancement to positions such as controller or account manager. When employers look for full charge accounts payable or receivable managers, they are not looking for tax specialists." Nevertheless, by her own admission, Mrs. Junik is biased towards tax work.



After describing her education and entrance into this field, Mrs. Junik advised students to "take that exam as soon as you

graduate, because the farther you get from school, the harder it gets". According to her, it all boils down to studying, studying, studying and studying some more. She claimed that accounting has been said to be "a mile long and an inch deep. Passing the exam is merely indicative of one's ability to sit and study." Some would beg

to differ.

Mrs. Junik briefly discussed the social aspects of working in an accounting firm which are applicable in any professional environment. She also outlined the tax return process and the general time frame for progression to the top rung of the corporate ladder. Sara also spoke about different concerns Orthodox women face and how to offset them from the start. One thing is certain though, accounting is anything but boring. "You'll never be bored. You'll beg to be bored," Mrs. Junik asserted.

To join the accounting club or contribute articles for the accounting journal, please contact Shulamis Neuburger at shulamisn@gmail.com.

Rachel has been campaigning for a female division of the accounting club for quite a while and is thrilled that it has finally been created. She can't wait to see what else is in store for its members.

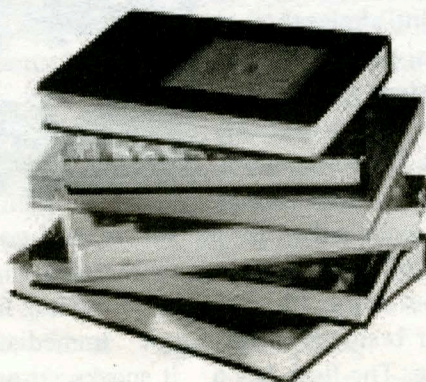
Library Access Made Easier

By Dina Kupfer

Friday, May 16, 10:35 a.m. While cozily settling down on the couch with a cup of cereal and a yellowing book, the bold **Touro College Library** stamp caught my eye and annoyed my brain. I had forgotten to renew it. The book was overdue. It wouldn't be that bad if it didn't mean that my stack of six others was also overdue. I had to renew them fast. Paying fines for seven late books on a student's budget is not a fun way of spending money. With the weekend coming up, there was no way I'd be back in school before the next Tuesday. A quick mental mathematical calculation convinced me that it would be more prudent to expedite the process by renewing the books on my own, if I wanted to spare my wallet some pennies.

I booted my computer, typed in www.touro.edu,

clicked "Libraries", and then "Virtual Library." My cursor was going to do another click on "My Account", but something red and labeled "NEW!" merited my attention first: Chat Online. Cyber chatting with a college librarian proved to be quicker, easier, and spicier than figuring it out on my own.



The screen blinked and the librarian wrote, "Thank you. Is there anything else I can help you with?" I know I'll be back and enjoy the latest Touro feature for student convenience.

Dina still accrued a fine, but it was smaller than it would have been had Touro Library Chat not come to the rescue. Her pocket is thankful, and she tips her hat to those excellent librarians who help Touro students every day.

LIBRARIAN CHAT:
Reference Help
Database Tips
Search Strategies
Explanation of Library Policies
Help with Database Selection
Books Available at Touro

Monday-Thursday
9:30 am - 10:30 pm
Friday
9:30 am - 1:30 pm

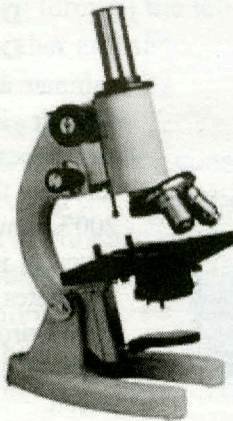
Student Center

Touro College Health Science Pre-Professional Society

By Rivka H. Borger

The Touro College Health Science Pre-Professional Society, commonly referred to as "Science Society," has been especially active since 2006. Its goals are to provide student networking, graduate school application advice, and exposure to various science and health-related professionals and career options.

Past activities included "Introduction to Health Sciences" delivered by Dr. Mordechai Gampel, graduate of Touro College and SUNY Downstate Medical Center;



an interview workshop by Dr. Bressler, Chairman of Biology; a women's meeting on "From Women in Healthcare" delivered by Dr. Shira Burnstein, long-standing internist and mother in Flatbush; a presentation on pain management by Dr. Benjamin Hirsch, psychologist; and trips to the Bodies Exhibition. We continue to field suggestions by students and are looking to expand our active membership. Students are considered an active member if they attend more than half of the meetings held per semester.

On May 11, we were honored to have Dr. Milton

Schiffenbauer, renowned microbiologist and instructor at Pace University, present his original research "Bacteria and You." Dr. Schiffenbauer will be presenting his research findings in Boston early in June together with Zev Zelman and Elliot Lutz, Touro students who have been working in his laboratory in Pace. Max Shenberger and Chaya Baras, executive committee members of the Science Society, currently work there as well and will attend the presentation.

Dr. Schiffenbauer has been doing a lot of work with common bacteria and viruses, proving that ingredients found in common teas and beverages can have a profound antimicrobial effect. He brought along numerous data charts showing the effects of differ-

ent drinks on various organisms. This will hopefully prove valuable in clinical and practical aspects of life. Although the majority of his research is still somewhat confidential, he was kind enough to show us an overview. Dr. Schiffenbauer currently teaches General Biology I to the men and hopes to teach in both men and women's divisions in the fall semester.

The Science Society is planning more events before the fall, as well as more presentations for the new semester in September. We are open to suggestions and would like to see more participation. To request information or to join, email info@tourosciencesociety.com. We look forward to seeing all budding scientists!

The Touro College Health Science Pre-Professional Society would like to congratulate the new members of the executive committee upon their election to office:

Presidents:

Max Shenberger
Rivka Borger

Vice Presidents:

Avraham Kalikstein
Abby Moskowitz

Secretaries:

Yechiel Weiss
Yocheved Stern

Rivka Borger has been an active member of the society since its inception. She hopes to see full membership next year.

New Student Organization Up and Running

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or TCTC. The stated mission of the new student organization is to build a community of aspiring teachers for the purposes of social support, group advocacy, and resource development.

The Committee is off to an auspicious beginning. Members are already benefiting from each other's companionship and some exciting events are currently being planned (see sidebar). Since the Committee's leaders understand the difficulty members may have attending regular meetings, the group communicates via a private online forum, where some stimulating discussions have already been started. The forum is all set to become a hub of education-related activity as membership grows.

Also available online is the TCTC Resource Center,

another project of the Teachers' Committee. This developing website is a portal to online materials of special interest to all teachers and in particular to Touro education majors. Visit **teachers.touro.googlepages.com** for links to TCTC members' favorite websites for teachers and information to help you with student teaching placements. Pending approval from the Education Department's administration, the site will also enable student teachers to download necessary forms and share lesson ideas.

Some interesting and informative events are currently in the planning stages. Dr. Brezak, education department chair of Touro's undergraduate division, has offered to

hold a question-and-answer session during which students can learn anything they want to know about obtaining an education degree or New York State teacher's license through

day next semester to discuss career opportunities and issues facing religious teachers in the workplace.

Through Touro's well-stocked library, the Committee has access to informational and inspirational videos on various education-related topics, including the famed FAT City Workshop. A viewing opportunity can be arranged depending on students' interest.

When planning these and other events, the TCTC administration relies heavily on student input to gauge interest and ensure the most convenient timing possible. Therefore, students who may be interested in any of these events are urged to join the TCTC and be active in their

polls and surveys.

Membership in the TCTC is open to students and alumni of the undergraduate education program, as well as any Touro student employed in education. Members receive automatic email updates about matters of interest to them, such as TCTC events or teacher-only sales, and are given priority status when event attendance is limited. Non-members can also benefit from the TCTC's activities and support. To join the Committee or to request additional information or assistance, please send an email to teachers.touro@gmail.com.

Ms. Keller is the founding president and a proud member of the TCTC. She has high hopes for the group and reminds students that its success depends largely on members' participation.



Touro. A representative of the Union of Orthodox Jewish Teachers plans to join us one

News and Politics

The Rising Price of Rice

By A. Nussbaum

For those of you who had trouble eating your vegetables, you may recall your mother saying, "There are kids starving in Africa!" Many of you would retort, "So send my broccoli to Africa!" or "But I live in America, not Africa!" Suddenly, though, we are faced with a different situation. Food prices are on the rise around the globe, and with the prices sky-rocketing, many parents will simply not spend the money on food that their children will not eat.

One of the most talked-about staples is rice. Quotas have been put into effect by some countries, leading us to wonder, "Just how much more can my sushi platter cost?" It's not just rice, though: All grains are suddenly experiencing the squeeze as supplies dwindle. Reuters has compiled a list of reasons for this spike:

Biofuels

About one quarter of the corn we produce will be used to manufacture ethanol, and 2.95 billion pounds of soy oil will be used to create biodiesel. Why? Last year a legislature passed that ordered the U.S. gasoline supply to include 36 billion gallons of renewable fuels by the year 2022. So that's one less corn-on-the-cob for you at your July 4th barbeque.

Limited Farmland

There's a finite amount of farmland in the United States, so farmers plant whichever crop will give them the greatest return. Instead of planting 94 million acres of corn like last year, this year, farmers will only plant 86 million acres. You can thank that legislature again: Last year, the farmers planted more to account for the ethanol production, and this year it's the soybeans' turn for more planting. That's two less corn-on-the-cobs for you.

Weak Dollar

This one needs little explaining. Anyone who's been keeping an eye on the shekel knows that the exchange rate is pitifully below the 4.5 that many of us experienced. Our

Increase in Demand

It's your economics class all over again. Since 1990, the growth rate has declined to a measly 1.2%. Low availability of a product in high demand means high prices.

like India and China demand more meat, more grain is being diverted to the animals that end up as your dinner. That's one less corn-on-the-cob for you, one more for Bessie.

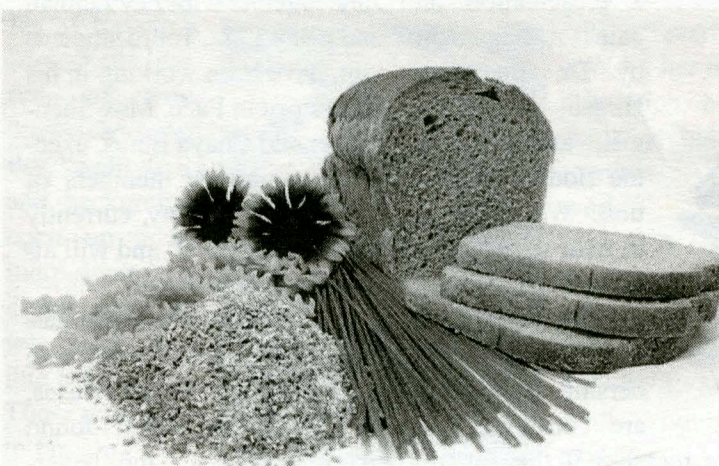
Drought

Due to a hot, dry summer in Canada, there was smaller yield of barley, wheat, and rapeseed. Australia suffered its third drought year in 2007, so wheat production was severely inhibited. The Black Sea states like Russia suffered from a drought, too, so exports declined as production was reduced.

Export Restrictions

Many countries are combating the rising prices by slashing their exports, or simply eliminating exports altogether. Kazakhstan has suspended wheat exports until September 1st. Russia instituted a strict export tariff on wheat to keep grain stabilize prices and keep the wheat in Russia.

continued on page 16



grains have become relatively cheap for foreign countries, so the food moves out of our domestic storehouses. One less cupcake for you at your next birthday party.

Slower Growth in Production Vs. Drastic

Meat Needs Grain

You and Bessie are compting for grain. According to Reuters, "It takes 1.2 lbs of corn to produce 1 lb of chicken; 3.6 lbs of corn for 1 lb of pork and 6 lbs of corn for 1 lb of beef (all live weight)." As rapidly developing countries

Trouble Abroad: Olmert's Issues

By Efrat Gordon

For all those who follow international news -- well, for those asked, not too many do, since they have trouble keeping up with our own American presidential candidates and their stands on many positions -- here's some illumination regarding the recent scandal just over the Atlantic. After all, it does pay to know what happens outside of our own borders.



Israeli Prime Minister Ehud Olmert has been accused of bribery. Olmert, who only became Prime Minister in 2006 due to the fact that the previous PM, Ariel Sharon, had a stroke, allegedly took money from an American businessman. Morris Talansky, the U.S. businessman from Long Island, is said to have given Olmert hundreds of thousands of dollars over the last decade.

Olmert claims they were political contributions to his campaign running for Mayor of Jerusalem.

Olmert has stated: "I never took bribes; I never took a penny for myself. I was elected by you, citizens of Israel, to be the prime minister and I don't intend to shirk this responsibility. If Attorney General Meni Mazuz decides to file an indictment, I will resign from my position, even though the law does not oblige me to do so."

This is not the first political controversy that Olmert has been involved in since he became Prime Minister. On March 7, 2006, an investiga-

tion was started based on the 1999 sale and lease of Olmert's house in Jerusalem, under terms of what might have been an illegal campaign contribution or bribe. On January 16, 2007, a criminal investigation was started about the sale of Bank Leumi. During his career as Finance Minister, Ehud Olmert might have directed the sale towards Frank Lowy, a close business associate. That case was thrown out for lack of evidence. In April 2007, it was said that Olmert may have taken active part in an investment center while he was Finance Minister, an illegal act. Olmert flatly denied this accusation.

Now, this newest scandal surrounds Olmert, and the Israeli public is not so pleased. Four inquiries into their Prime Minister's character and actions in less than 3 years, is not necessarily how the Israeli government likes to view itself. Hopefully, this problem will resolve itself, but until then, Olmert is under investigation. Let's hope he can withstand it.

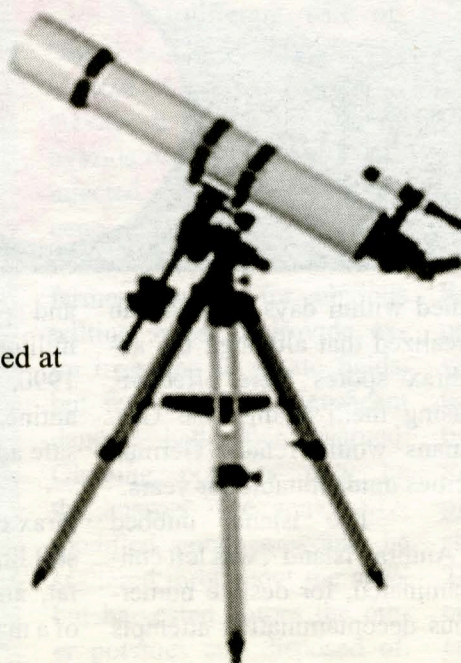
Efrat Gordon follows international news because she likes to know what goes on in the world around her.

Poetry Page

To Make it One's Own

By Dina Kupfer

For as long as she could recall
there was a telescope on the terrace.
It stood still on three legs
its precise position locked by time.
Her Dad looked through the telescope
Her Mom looked through the telescope
Also her big brother and sister.
They all peered into the lens
and saw the stars sparkle
and marveled at the comets, constellations, and galaxies.
Seeing it all through the telescope.
Set at the exact angle towards the heavens.
Like a rocket poised in midair, frozen.
Her Dad and Mom
Sister and Brother
all said it was the best, most perfect telescope tilt
that allowed them to witness the wonders above.
So she tried to peer into the lens too.
So she too could witness the wonders up above.
But she could not see much at all.
Shadowy darkness.
The long tube betrayed her.
Would not let her in on the secrets of the sky.
Not revealing anything of yonder.
She stood on her tiptoes
and peered again.
Nothing.
She bent her body
and peered again.
Nothing.
She shifted right and shifted left
and still she could not see much at all.
Why could they all see into it and not her?
Overcome with frustration
she grabbed the telescope.
Cool steel against her pudgy palms.
And then
under the weight of them
the telescope moved.
And she got a glimpse into the glorious skies.
Its details all stretched out before her.
She jumped back
amazed but frightened
The perfect position that the telescope had been angled at
for so long.
The one through which her family could see
but not her.
Now she had moved it.
she could see.
It now pointed to the heavens at a different angle.
She had to move it a bit
so she could make the heavens her very own.



There's no Poet: They Didn't Know It

By A. Nussbaum

It sounds like a joke, reminiscent of "What color was George Washington's white horse?" or "Who's buried in Grant's tomb?" The answers, respectively, would be white and Grant. But ask "Who's buried in Schiller's tomb?" and the answer may be surprising.

A German television station, the Foundation of Weimar Classics, and an international team of scientists worked for two long years on a project they called "The Friedrich Schiller Code." Friedrich Schiller was a famous German poet from Weimar who died in 1805. His remains have been shrouded in mystery since 1826, when it was decided that he needed a new resting place. Until that point, Schiller's body had been interred in a mausoleum in Weimar's Jacob's cemetery, which is reserved for its distinguished citizens. The problem was that there were 23 other skulls resting in the mausoleum, and either of them could be Schiller's. Carl Leberecht Schwabe, the mayor at the time, insisted that the biggest skull was that of the famed philosopher, Friedrich Schiller. A skeleton that was believed to match the skull was attached, and the newly



renovated skeleton was interred in Weimar's Fuerstengruft cemetery in 1827. Schiller's close friend, the famed Johann Wolfgang von Goethe, was buried in a crypt next to him in 1832.

Problems emerged in 1911, when Schiller researcher August von Froiep discovered another skull that he claimed as that of the poet, while rumors circulated about yet another skull.

Surprisingly, none of the skulls belong to Schiller. After examining DNA from his sisters and two sons, researchers are certain that none of the skulls are his. That's not all, though: The skeleton is actually comprised of numerous bones from several unidentified individuals. Many now believe that Schiller's true remains lay in their original plot in Jacob's cemetery. When asked whether they would participate in the new search, the Foundation of Weimar Classics replied that this time they will not join the investigation.

Now one question remains: Where is Schiller?

The author likes to state the obvious, and has absolutely no desire to search for a poet's skeleton.

As quoted by Dr. Holtz in Microbiology class
and as heard by a very attentive student.

*Whenever you're called on to make up your mind.
And you're hampered by not having any.
The simplest way to solve the dilemma you'll find,
Is simply by flipping a penny.*

*No, not so that chance shall decide the affair;
As you're passively standing there moping.
But as soon as the penny is up in the air,
You'll suddenly know what you're hoping.*

--Piet Hein

Science and Technology

Frog Dissections for Science Freaks and the Not-So Geeks

By Abby Moskowitz
and Devorah Gurwitz

Animal dissections are a time-honored way to learn anatomy, but they tend to be a bit ... disgusting, for lack of a better word. Many students shudder at the thought of pulling apart blood vessels, wince at the idea of

cutting open organs, and are not all that keen on spilling blood all over the place. Finally, though, it is possible to see animal body parts and

get an 'A' in biology... without lifting a scalpel.

Japanese biological engineers have developed a

transparent generation of frogs. These frogs will be useful in the lab because their organs can be monitored closely. Researchers can see how the organs and vessels of animals respond to different stimuli while the animals are still alive, rather than simply seeing the "after affect" once the organs have been dissected. It also provides a more

humane alternative for scientists, and students, who don't want to kill animals to

further their studies.

Some frogs naturally contain a recessive gene for albinism. Scientists at Hiro-

shima University successively bred frogs with the recessive genes, until a frog emerged that was completely transparent. They think that the result will be so useful to scientists that they plan to patent their colorless frog. The frogs are able to reproduce (Their offspring are transparent, as well), but the third generation dies at birth, probably due to some disease linked with the recessive genes. From a business vantage point, however, it means that scientists who want to use these frogs will have to buy the patented frogs from their "inventors."

There actually are some naturally occurring transparent frogs, says Jennifer Pramuk, curator of her-

petology at the Wildlife Conservation Society/Bronx Zoo in New York. "They're about two inches long, and have bellies as transparent as glass," she says. "If you turn one over

and becoming rarer, as their habitats are destroyed and they succumb to deadly diseases. The future of transparent frogs seems to lie in the Japanese artificial variety.

Interesting ... humane ... scientifically advanced ... and not at all nauseating. What will it take to convince Touro to spring for some of these frogs for next semester's biology labs?

These frogs would really make for an interesting Biology lab class!

Abby and Devorah are collecting donations from frog-lovers to alleviate some of the costs that the science department will incur for purchasing these miracle frogs. Ribbit.



Anthrax Spores: Not Just in Envelopes

By Efrat Gordon

With all the nation's fears of a new smallpox epidemic, or a rampaging storm of bioterrorism that could erupt at any time, protecting ourselves from formerly obsolete diseases has become something of a priority in our minds. It was not too long ago that we were blissfully ignorant that our government has developed weapons of biological warfare, or that other governments have done the same, trying to engineer germs to protect themselves and their people, while harming others.

Bioterrorism isn't such a recent idea. With bacteria and viruses swarming among us, it seemed logical to harness these powers of mass destruction for our own usage. During

World War II, Britain wanted to test biological warfare on a large scale. They purchased Gruinard Island, a small island owned by Scotland, in between Gairloch and Ullapool. The land was about two kilometers long by one kilometer wide, which seemed like the perfect size to test their new weapons. Britain was concerned about its own vulnerability to a German attack, and they wanted to be capable of staging an offensive.

And so the test began. British scientists were testing the power of an anthrax strain known as Vollum 14578, named after R. L. Vollum, the

professor of bacteriology at Oxford who developed and cultured it. The British brought 80 sheep to the island and infected the island by exploding anthrax bombs. All the sheep died within days, and Britain realized that although the anthrax spores were effective, using them against the Germans would render German cities uninhabitable for years.

The island, dubbed "Anthrax Island", was left contaminated, for despite numerous decontamination attempts

during the years, the hardy anthrax spores resisted all removal attempts. It lay desolate for almost 50 years. In 1986, the British government decided to get rid of the anthrax once and for all, by spraying 280 tons of formaldehyde solution all over the island, removing the topsoil from the land, and spending well over half a million pounds. On April 24, 1990, after 48 years of quarantine, the island was declared safe again.

The possibility of anthrax contamination, however, still lingers on. Dr. Brian Mof-fat, an archeological director of a major project states that he

has encountered anthrax spores that have survived for hundreds of years. He said, "I would not go walking on Gruinard."

All those opposing radioactive weapons should realize that biological weapons are just as devastating and deserve attention, too. An anthrax attack would render places uninhabitable for years, and unless the entire populace is vaccinated against it, a bioterrorist attack could cause major destruction. Let's realize the seriousness of such warfare, and recognize that those small bacteria all around us can cause major harm.

Efrat Gordon enjoys learning about the fascinating world of microbiology, although she hopes that such deadly bacteria do not find freedom beyond the laboratory.



Science and Technology

H2O: What are we Drinking?

By Faigy Ledereich

As American society becomes more environmentally conscious, bottled water companies have come under attack. The packaging and shipping of bottled water consumes energy and contributes to global warming. In addition, bottled water fills up landfills, represents wasted money, and does not go through nearly as rigorous a filtering and cleansing process as "sink" water. The Natural Resources Defense Council, Sierra Club and World Wildlife Federation have all urged their supporters to consume less bottled water and corporate accountability campaigns like "Think Outside the Bottle" are starting to appear.

Many people believe that bottled water is no better than tap water. In fact, there is an argument to be made that tap water is actually healthier than bottled water.

In most developed countries like the United States, regulations governing tap water quality, monitoring, and regulation are more stringent than those for bottled water, where monitoring is less frequent and reporting violations is usually *voluntary*.

The environmental impact of bottled water is huge. Americans buy an estimated 28 billion water bottles a year; 80% end up in landfills.

It takes a lot of oil to make the plastic, fill the bottle, transport it to market and then deal with the waste. *Water is needed to manufacture the plastic bottles.*



If a container holds 1 liter then it required 3 to 5 liters in its manufacturing process. This is in addition to the local effects of bottled water on communities with large bottled water plants that tap in to local aquifers for production purposes.

There is the risk of drying up a communities "sink" water supply. Furthermore, saltwater intrusion has become a big problem in parts of coastal Florida, California and New

York. What happens is that when groundwater is being overused and the flow falters, saltwater will begin to creep underground; ruining drinking water, wetlands, and crops. (In a healthy ecosystem

the natural flow of groundwater created a seawall that keeps saltwater out.)

The health benefits and purity claims that bottled water companies make a profit on are largely myths. In 1999,

a study found that Dasani and Aquafina are repossessed from municipal water systems. 22% of brands tested contained, in at least one sample, chemical contaminants above strict state health limits. 1 in 5 states do not regulate bottled water. Furthermore, it is common for bottled water companies to add sulfites to their water to enhance flavor. This is a problem for people with a Sulfite Allergy. In developed countries there is no reason to drink bottled water. Tap water, purified water vending machines or bottled water service, which sells water in reusable 5 gallon containers, are great alternatives. Remember, bottled water was invented in order to make a profit and has no real advantages over tap water which you get at your convenience from your kitchen sink.

Quick Potato Facts:

- China is the world's biggest producer of potatoes, growing over 70 million tons a year. However, the average Asian only eats about 25 kilograms of potatoes per year. (That's 45% of the average American consumption and only 27% of the average European consumption.)
- The potato is grown in about 125 countries and in all 50 states in the US.
- The potato is a member of the nightshade family. It is "cousins" with chili peppers, eggplants, tomatoes and tobacco. However, it is not related to the sweet potato.
- Potatoes became popular on Spanish ships due to their high vitamin C content. Sailors noticed that potato-eaters didn't suffer from scurvy and made potatoes a standard food supply on board.
- When potatoes were brought to Europe, the Scottish refused to eat them at first because they are not mentioned in the Bible. In other areas, they were feared as the "Devil's Apples" because of their obvious lack of seeds.
- Frederick the Great of Prussia convinced his subjects to eat potatoes during a famine in the 1620s. His persuasion took the form of cutting off the ears and noses of dissenters. The French were lured into eating potatoes by the marketing campaign of Antoine Augustin Parmentier, chemist and friend of King Louis XVI, who convinced the king to serve potatoes at royal functions, and Queen Marie Antoinette to wear potato flowers in her hair.
- Mr. Potato Head (invented in 1952) at first consisted of only plastic limbs. Children stuck the pieces into real potatoes to build the "person."
- The potato is the first vegetable to be grown in space (in 1975 on the Columbia). The potato plant was first to be used in space because of its potential for food supply for long voyages.
- The term 'spud' comes from the Irish name for a type of spade used for digging potatoes.

One Potato, Two Potato

continued from page 1

taste," assures horticulturist Chad Hutchinson. One more bonus is its quick growing season – only 75 days instead of 90. Potato growers are hopeful that the potato will boost sales that are flagging due to the Atkins low-carb movement.

A different sort of "light" potato is under development in Cambridge University in England. Genetic hybrids of potatoes that were injected with the fluorescent gene of jellyfish now glow when dehydrated. Previously, farmers waited for obvious wilting signs to provide extra irrigation to potato fields, but by that time, significant damage had often accrued. Glowing potatoes may be the answer. The genetically-modified potatoes would be scattered throughout the crop, but harvested before the other potatoes and disposed of.

This should prevent glowing (and possibly toxic) French fries from showing up on your plate.

The use of another scientifically modified potato



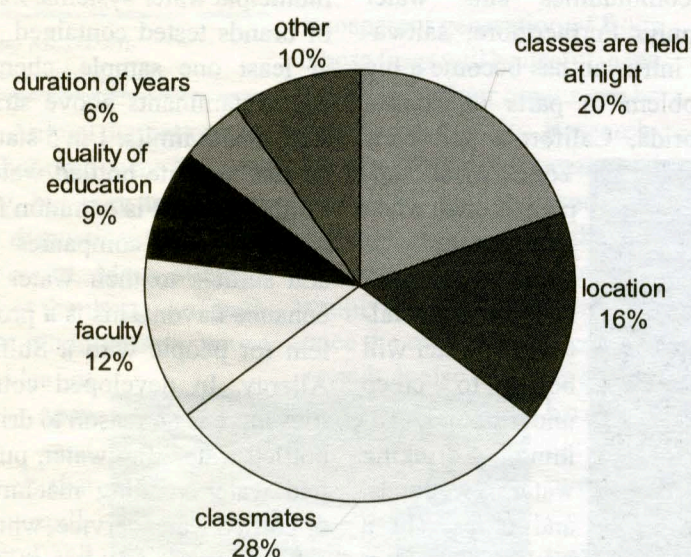
has nothing to do with food. Researchers have injected potatoes with the Hepatitis B vaccine to provide an oral alternative to syringe vaccinations. In a clinical trial, 60% of the volunteers who ate a raw piece of the modified potato showed boosted immunity. The potato protected the vaccine from digestive acids and enzymes until it reached the

intestines where it initiated an immune response. Scientists hope that the potatoes will provide a simple, low-cost, and contamination-free vaccination solution for developing countries, where hepatitis B kills roughly one million people a year. Other researchers are experimenting with potato vaccines for the Norwalk Virus (a form of the stomach virus) and cholera. More work is needed before such vaccines are used, but the day may come when vaccinations involve saying "Aah" and eating a snack instead of rolling up a sleeve for a shot.

The potato has long been a cheap and convenient source of nutrition. A combination of IYP efforts and scientific research may propel the potato to the forefront of scientific interest, right along with other noteworthy advances. The potato's potential is obviously no small potatoes!

Around Campus

Students Speak Up



By Rivky Hecht

We all know how much fun it is to complain. In fact, some people gripe so much that we wonder why they keep coming back every semester. This intrepid reporter headed into the trenches to bring you the real scoop:

Students college-wide were asked to complete a questionnaire that inquired what they like best about Touro, what they least prefer, and their favorite snacks. They had the option of selecting from a list of choices, or adding their own personal comments. The responses were unsurprising.

Twelve percent of the participants ranked Touro faculty as their favorite feature of the college, explaining that professors and advisers are always attuned to their students' needs. It is puzzling, therefore, why eleven percent of students least prefer the staff members.

About one tenth of the respondents like the quality of education that Touro offers. One student noted that the classes are "easygoing yet informative."

20% of students value the option of night classes. The scheduling flexibility allows students to work and fulfill personal obligations during the day. Interestingly, some

students find daytime studying conducive to their learning experience. On the other hand, 22% of those surveyed would prefer to take classes earlier in the day, as it can be more difficult to concentrate during the evening.

Nearly a third of the students surveyed regard classmates as what they like best about Touro college. The similar backgrounds and shared values of most students help create a student body that fosters friendship and growth, which is can be quite advantageous. One percent of those surveyed least prefer classmates and feel that lack of respect is an issue. It is heartwarming to know that *most* of your class appreciates you.

The 16% of students who value the location of the Flatbush campus are sure to be residents of Brooklyn or the surrounding areas. 20% of students would rather spend more time studying than traveling and wish that the location would be a bit closer to home. One student commented that she feels classes should be offered in more sites throughout the tri-state area. Be aware that some fellow students are homesick after the long travel away from home for the sake of education.

In a survey of this

Dr. Bernard Lander Lauded at "Salute to Israel" Event



New York, N.Y., May 8, 2008 - Dr. Bernard Lander, founder and President of Touro College, was honored last week by Brooklyn Borough President Marty Markowitz and The Brooklyn Jewish Heritage Committee at a ceremony at Brooklyn Borough Hall marking "Jewish Heritage Night - A Salute to Israel."

Dr. Lander was presented with a proclamation that recognizes him as a "social scientist, educator and leader in the Jewish community, and pioneer of Jewish and general higher education - for his unparalleled efforts in creating and building educational institutions."

Dr. Lander founded Touro College in 1971 to enrich the Jewish community, be an educational resource for the larger American community, and to help the underserved. Touro has experienced phenomenal growth since its founding and is currently educating approximately 17,500

students at locations in New York, California, Florida, Nevada, Jerusalem, Moscow, Berlin and Paris.

The evening's five honorees were recognized for demonstrating commitment to the preservation of Jewish history by increasing public awareness, knowledge and appreciation of Jewish heritage and culture. They were also praised for putting forth resources and energy to advance Jewish causes.

In addition to his work in building Touro College, Dr. Lander was cited for his co-founding of Yeshiva Dov Revel day school in Queens; his work as a consultant to three United States presidents; his tenure as a professor of sociology at City University of New York; his service as dean of Yeshiva University's Bernard Revel Graduate School; his work as a former Rabbi of Beth Jacob Congregation of Baltimore; and his service for

more than 30 years as a vice president of the Union of Orthodox Jewish Congregations of America.

Honoree Shimon Waronker, principal at Jordan L. Mott Middle School 22 in the Bronx, is a graduate of Touro's School of Education and Psychology, Graduate Division. Mr. Waronker received his master's degree in 2003 in educational leadership. Mr. Waronker has achieved extraordinary success at the middle school, which was considered one of the most dangerous in the borough when he became principal. Today, the school has virtually no violence. Its students obtain high test scores and have the best attendance rate in the Bronx.

Other honorees at the event included Dr. Yaffa Eliach, president and founder of the Shtetl Foundation; and two organizations - Sephardic Bikur Holim and Shema Kolinu - Hear Our Voices.



nature, we must not neglect the most attractive feature of Touro College: The beloved vending machines in the student lounge. The responses to the third question regarding favorite snacks yielded fascinating results. Interestingly, chocolate, potato chips, pretzels, super snacks and brownie bars all tied for first place. Coincidentally, these are the most

bought-out items in the vending machine.

The significance of this data cannot be underestimated. Its contribution to student satisfaction must not be ignored. This poll, done in accordance with all scientific regulations stipulated by the Board of Directors for Students Subconscious, proves that a subliminal attachment

to Touro College is the indispensable snack source located in the heart of the students lounge. It was a wise investment indeed.

Rivky is deeply touched by the fact that her classmates value her presence above all the other advantages of Touro.

Around Campus

Art Club Adventures

By Rachel Goldberger
& Dina Kupfer

On April 9th, the Art Club headed out on another trip, this time to the Synagogue of the Arts in downtown Manhattan. "Grand Idea," "Baby Mon Amour," "Ice," "Grandmother's Bundle," and forty-six other striking pieces were on display at the gallery. Guided by Professor Grenadir, the group excitedly circled the room, perusing the eye-catching works, all productions of imaginative Tribeca artists. A gamut of methods was used to create these artworks, among which included textiles, encaustics, cibachrome prints, acrylics, and mixed media.

The artists were present to greet viewers, answer questions, and explain their masterpieces and techniques.

On April 23, a surprisingly warm Sunday afternoon, fourteen art students congregated in the lobby of the Metropolitan Museum of Art. With Professor Grenadir leading the way, the tour began. First, we headed up the grand staircase towards the Neo Classical exhibit, featuring prominent artists such as Jacques Louis David. We analyzed the painting "Death of Socrates" in terms of content and evolution of form. Then we proceeded to the featured exhibit of Nicolas Poussin, a French painter (1594-1665) who spent most of his life in Rome. He represents the most Classical phase of the Baroque style particularly in scenes with Greek and Roman themes. The Revival of the Greek and Roman Antiquity and its influence on art was duly noted. Poussin used a combination of buildings from different historical periods and mythological subjects in compositions that were dark and fantasy like. Various portraits and nature-inspired themes were also pointed out and discussed.

Then we moved on to the Impressionist exhibit. We were introduced to the various

flowers, courtesy of Claude Monet. Camille Pissarro and his glorified peasant and pastoral works, followed. Next, we scrutinized the minimized features which characterize Edouard Manet's paintings and admired his lofty motto of 'art for art's sake'.

Afterwards, we visited the newly renovated Post-Impressionist gallery. Cezanne's fruits seemed to beckon to the hungry individuals among us. Further along, in the Neo Impressionist wing, we marveled at the patience needed by pointilists Seurat and Paul Signac, and enjoyed the results. Naturally, the trip wouldn't be complete without a proper examination of Vincent Van Gogh's intense, vibrant paintings, making that our subsequent stop.

The next attraction on the itinerary was the early

Braque and Picasso works. We observed the progression of their development from realism to cubist style and later abstract content. This was followed by the Modern Art Exhibit. The Modern Art section included the famous "action painting" Autumn Rhythm, by Jackson Pollock. Prof. Grenadir explained the style of Abstract Expressionism and Minimal works and how they originated. We saw the Minimal works of the Jewish contemporary artists Barnett Newman and Mark Rothko, as well.

We exited down the back stairs to the first floor to view some of the Greek vases like the famous Dipylon Vase. The Ionic Capitol on the ancient Greek Column was impressive. As time ran out some of us wanted to get a glimpse of the Egyptian sculpture to make some comparisons. Thus our tour drew to an end after a brief observation of the Egyptian wing.



works of Manet, Monet, Renoir, Pissarro, and Degas. We began to understand the technique and goals of Impressionism through observing the color, atmosphere, light, and movement of these beautiful paintings. We began with soft, soothing scenes of sunrise and

NYT Honors Touro Professor

continued from page 1

"Richard Green lives and breathes his teaching," said Hal Wicke, deputy chair of the Speech and Communication Department of the New York School of Career and Applied Studies (NYSCAS) of Touro College, where Mr. Green teaches. "What is particularly successful for him is his inventive use of technology, and personalizing his instruction with videos and photographs. His students learn to care about how they speak English and can actually see their personal progress. Each one is presented with CD copies of their presentations so they can further practice at home their voice and diction, grammar, and general speech."

The son of a Pres-

byterian minister, Mr. Green was born in Venezuela and has been teaching at Touro since 1990. A native speaker of Spanish and fluent in Portuguese, he earned two degrees in education at Michigan State University, where he graduated cum laude. He also studied at the University of Freiburg, in Germany, where he studied Spanish and German literature. He lives in Kensington Park, Brooklyn.

"I am very grateful to the New York Times for this award, and for their recognition of ESOL teachers in general and our commitment to giving these students tools to enhance their skills," said Mr. Green. "While it is vitally important for people learning English as a second language to know how to read

and write, it is also important to understand the oral perspective. This holistic approach enables students to know how to handle job interviews, run meetings, and participate in debates. It is also gratifying that through technology and videotape, our students can see for themselves their progress."

In his work, Mr. Green composes original storytelling videos and fables set to music to teach voice, diction, and vocabulary. He also has created international podcasts to promote cross-cultural awareness through role-playing and persuasive speaking strategies.

Lenin Ortega, associate dean of NYSCAS, noted how well Mr. Green's program compliments the reading and writing components of the English as a Second

Language program at Touro.

"Touro students whose first language is not English have a truly welcoming environment here," said Mr. Ortega. "There is a United Nations of immigrants at our school, and through Mr. Green's wonderful use of technology, they learn from and encourage each other."

Touro's NYSCAS, a Manhattan-based school with over a dozen sites throughout New York City, serves students who mirror the economic, ethnic, racial and social diversity of New York's urban population. In addition to intensive English language programs, its thousands of students study liberal arts, computer science, human services, digital media arts, business management, accounting and health sciences.

The top prize was presented to Feliciano Jaime Atienza, a teacher at the YMCA International and at Queens Library. Mr. Atienza and the four honorees were chosen by a selection committee of ESOL advocates from the New York Public Library, Queens Library, City University of New York, Brooklyn Public Library and the Mayor's Office of Adult Education.

Touro College has experienced phenomenal growth since its founding in 1971, and is currently educating approximately 17,500 students at locations in New York, California, Florida, Nevada, Jerusalem, Moscow and Berlin. Touro College continues to have a profound impact on the lives of its students and on the Jewish and general communities.

Humor & Entertainment

Mother Goose is Doing 360's in her Grave

By Tzvi Zucker

Is there someone who will stand up (assuming they are not underneath six feet of earth by now) and take responsibility for the ridiculous and psychologically pathological nursery rhymes and parables we teach our children?

For generations, we sang our children to sleep with the words, "Rock-a-bye baby, on the treetop | when the wind blows, the cradle will rock" Now which parents would put their baby in a cradle on a treetop? Or on top of the tree in the first place? Is this parent so lazy that they can't rock the cradle themselves? And what IF the baby falls, like the rhyme ends? ("Down will come cradle, baby and all...") Are they trying to make it look like an accident? Why didn't the neighborhood call Child Services on these parents? And why were my parents singing me this? It's a wonder that children can fall asleep to this tune.

Moving on from child abuse, here's spousal abuse: "Peter, Peter, pumpkin eater, had a wife and couldn't keep her. He put her in a pumpkin shell, and there he kept her very well." Of course, we must train these kids early to beat their wives and stuff them into overgrown vegetables. Otherwise, who knows what can happen? In fact, did you know that feminism only began when there was a zucchini shortage, and women were outside their vegetable cages for the very first time?

Next up is the classic "Mary had a little lamb." So what? Little Roscoe had a Labrador retriever, but no one is singing about him.

How about "Ring around the rosy"? For the uninformed, "Ring around the rosy" is a song about the black plague. "Ring around the rosy" – people were dying in such numbers that graves were marked with a single rose; "pockets full of Posy" – it was mistakenly believed at the time that posy, an herb, would keep the Death away from you; "ashes, ashes" – when too many people were dying to bury, they began to burn bodies; "we all fall down" – everyone will die. How exciting – we teach our children to dance and sing about dying of plague. What a happy and exciting time, children – you will die from the plague! Hurray!

Another beautiful example is Humpty Dumpty. "All the King's horses and all the King's Men couldn't put Humpty together again." Um...why were the horses getting a chance in the first place? Do you think horses wanted to put a giant egg back together? "Move over, men," they'd neigh. "We want another try at putting the egg together."

"Hey diddle, diddle/ The cat and the fiddle/ The cow jumped over the moon/The little dog laughed to see such a sport/ and the dish ran away with the spoon." Anyone who can make heads or tails of this one at all can contact the Roundtable and win a free vacation to the Bermuda Triangle.

"Twinkle, twinkle little star..." Has anyone ever told a child that it's

a huge, luminous ball of gas way out in space? "Like a diamond in the sky..." Nope, kid, it's more like "like a spherical mass of luminous gas, so far away it doesn't matter." Besides, in the time it takes for that star's light to reach earth, the star itself may be long gone. Makes you feel fuzzy inside that Stephen Hawking never had a kid. If he did, the conversation would have gone like this: "You see, little Stephen Jr., the wonder of nature is really a complex and highly improbable function of quantum mechanics and advanced mathematical logarithms."

"Daddy?" "Yes?" "I have to go potty."

"Little Miss Muffet sat on a tuffet, eating her curds and her whey." Okay, let's first try to figure out what a tuffet is exactly. Is this a couch? Rocking chair? Spiked animal? And what on earth are curds and whey? Curds are in spoiled milk. Who in their right mind would eat those? That makes the Chinese diet look normal (tune in to further editions of the Round Table [motto: "Because 'square chair with tiny desks and somehow I always get the lefty ones' didn't market that well"] to find out the Mystery of the Decoded Chinese Menu – what those words really mean, and what you're eating).

And what did the spider do to "scare her away?" Say boo? Offer her life insurance? Look at her straight in the eye and say, "I am Britney Spears"? (Note to Britney Spears fans – we did not mean to insinuate Britney looks like a spider. Everyone knows she looks like Mr. Clean these days. We apologize.) (Note to Mr. Clean enthusiasts – we did not mean to insinuate that your product is associated with Britney Spears. We apologize for the misunderstanding.)

This brings us to our next topic – the disturbing trend of children's movies. In today's fast paced, trendsetting, go-getting, fast food munching, Japanese compact-car-driving, Starbucks swilling world, there are no more nursery rhymes, except for rap music.. The problem with children's movies is that the ratings no longer reflect the content of the movies. There can only be one possible explanation – the same guy who has been writing these nursery rhymes is rating children's movies. Therefore, it is imperative we all write to our congresspersons to fix this terrible system, and appoint someone more responsible, more in touch with children, and more morally reprehensible to write nursery rhymes and rate kids' movies.

Michael Jackson has my vote.

Tzvi Zucker was pleasantly surprised to hear from far too many people in this esteemed college that they read his article in last edition of the Roundtable in class. He strongly recommends reading the New York Times instead – they can be obtained free of charge at Yeshiva of Flatbush across the street, and will not get you into trouble for laughing aloud during lectures.

Durian Mornthong

continued from page 3

In our professional opinion, the durian mornthong has about four really practical uses, only one of which involves the human digestive system:

1. Food fights. The gooey filling, conveniently packed in easily hurled, explode-on-

impact sacs with a hidden, hard-hitting seed will have the opposition diving for cover. If you're really going in for the kill, you can hurl the shell after.

2. Sophomoric entertainment. These would make ideal stink bombs. Alternatively, drop one from 4th story and watch passersby wonder if

someone had an unsuccessful pancreas transplant on the sidewalk.

3. Self defense. Nothing makes a girl doing late-night subway traveling feel safer than having 5 pounds of mornthong in a thin plastic bag, ready to swing.

4. Geneva-sanctioned torture. The Geneva Convention

neglected to outlaw force-feeding prisoners their daily value of Asian delicacy. They'll be talking by the second spoonful, guaranteed.

Durian mornthongs are currently selling on Grand Street at the edge of Chinatown, but if you're in NYC and want to taste, I've still got a mostly untouched one in my

fridge. Feel free to drop by for a spoonful – and more if you'd like.

Lonna named her durian 'Spike' and touted its sweet flavor to everyone she met, but was frustrated by American prejudice against slimy, smelly, exotic fruit.



Humor & Entertainment

Shameless Exploitation In Pursuit of the Common Good

Paul Newman and A.E. Hotchner

Reviewed by Dina Kupfer

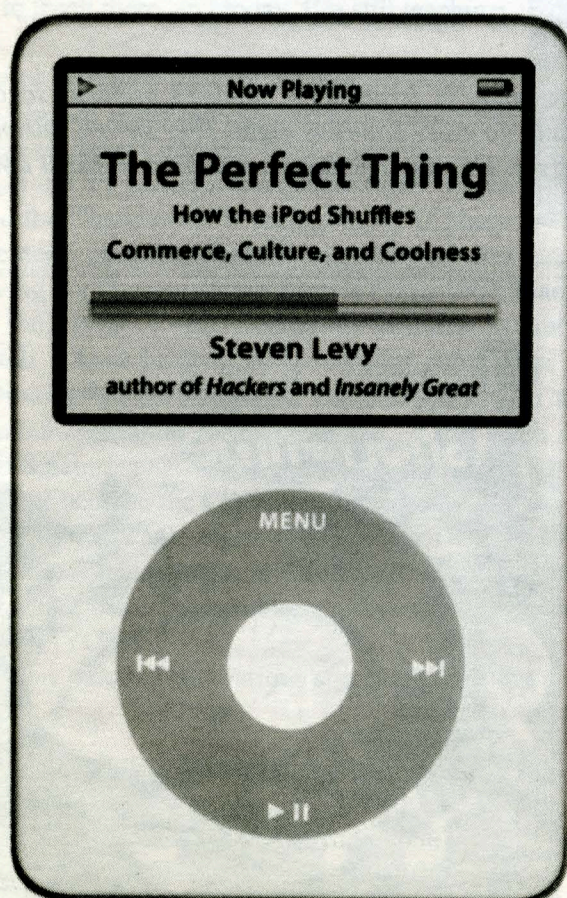
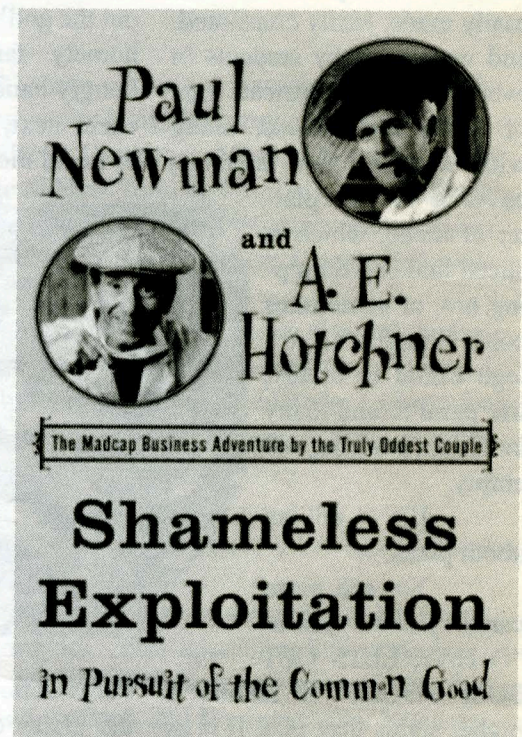
What do you get when an actor and writer get together on Christmas Eve?

If brewing, bottling, and distributing a homemade concoction of salad dressing while singing carols was nowhere near your thoughts, then you're as sane as me. But when Paul Newman, famous for playing Butch Cassidy, and Hotchner joined forces, it was their idea of holiday entertainment for December of 1980. Then the kernel popped and they were inspired to go grand with their all-natural "Newman's Own: Olive Oil and Vinegar Dressing."

In third person, Newman and Hotchner wittily share their adventures as they took a deep plunge into the free markets of America. With their funky "who cares, what do we have to lose" attitude, they quickly learned all the high-powered words that come along with having a stake in the economy and wanting to turn it into making big bucks: marketing, budgeting, and producing. If they wanted to succeed and get their product onto, and plucked off grocery shelves, they had to shamelessly exploit the high-flying challenge of a capitalist economy. As the company's charity list grew in proportion to their rocketing profits, you get a glimpse into two spirits who craved to reach, give, and live.

In 1988, with "Newman's Own" valued at \$150 million, the friends-turned-business partners' dream had just begun, with their greatest heart and soul investment: founding The Hole in the Wall Camp for sick children. As the camp brightens the world for children with asthma, cancer, diabetes, epilepsy, and an unfortunate many more, burgeoning into affiliates world-wide, it is at once heartbreaking, yet heartwarming. *Shameless Exploitation In Pursuit of the Common Good* shows you the heartbeats of love and care, joy and fulfillment, meaning and generosity behind every squeeze of Newman's Own salad dressing.

With philanthropic inspiration on her mind, Dina has made a late New Year's resolution to consume more salad, and even more dressing to go with it.



The Perfect Thing: How the iPod Shuffles Commerce, Culture, and Coolness

Reviewed by Efrat Gordon

Perusing the Touro library shelves, I found myself face to face with a perfect replica of my favorite digital device: the iPod. Upon closer inspection, I found it was a book, Steven Levy's *The Perfect Thing*. I decided that if it echoed my own opinions about Apple's brilliant device, then it must be worth a read.

Levy, a famous journalist who writes about the world of computers, code, hacking, and privacy, and is the technology writer for Newsweek, writes with glowing detail about the phenomenal development of what he calls the "most desirable new object of the twenty-first century". His book is actually written in stand-alone chapters, which are meant to be like the iPod shuffle, in that each can be read by itself in no particular order.

Apple, the developer of the iPod, has moved past most design and technology issues to create an MP3 player that appeals to everyone, with Apple's characteristic easy-to-use technology. Levy writes how the iPod transformed Apple from the computer company to the electronics giant it is today, and has remolded the music business to the point where this era is known as the "iPod generation." The iPod has also affected social relationships with the fact that everyone has an iPod, at all times and places. The iPod, as one of the most successful consumer products, has definitely changed society, and Steven Levy's book highlights that fact, in beautifully clear, cool, and concise detail, much like the iPod he reveres.

Efrat Gordon loves her metallic blue iPod, and wouldn't go anywhere without it.

Food Court

The Story of the Slice

By Simcha Schoenbrun

Let's face it, people. There is one staple food that is easily made, easily consumed, and worshiped by students in every grade. An intricate mix of sauce and cheese, along with various other toppings, cover a thicker platter of bread, which is sliced and served piping hot, or sometimes cold. Without it, college would be dreary, life painful, and many late night studying left empty.

I'm talking about pizza.

You see, pizza cannot just be seen as "O HAY, LETS GET SUM FOOD." It retains a higher status than that. It is as ancient as culture itself. Italians and Sicilians, along with various other cultures, discovered that their bland platters of bread could be seasoned with various toppings. Armies, such as Darius the Great's own, were said to have topped theirs with cheese and dates for long marches. The Aeniad describes a scene in which "... Beneath a shady tree, the hero

spread his table on the turf, with cakes of bread; And, with his chiefs, on forest fruits he fed. They sate; and (not without the god's command). Their homely far dispatch'd, the hungry band invade their trenchers next, and soon devour to mend the scent meal, their



cakes of flour...See, we devour the plates on which we fed." Sounds almost like any pizzeria in Brooklyn, but without all the clamoring children for another slice.

However, tomatoes did not enter the mix until the 16th century, when they were brought back from the New World (which would soon contain the most pizza shops known to man. Seriously, how exactly do we fit so many

in the 'States?'). Originally thought to be poisonous, tomato sauce was used as a coloring so the pizza would represent the three colors of Italy, red green and white. The pizza then rocketed to royal status, with the Queen Maria Carolina d'Asburgo Lorena, wife of the

King of Naples, Ferdinando IV, having a special oven built in their summer palace of Capodimonte so that their chef could serve pizzas to herself and to her guests. Talk about a royal meal, right?

Of course, the pizza we have nowadays, has evolved. There's

Deep Dish pizza, which is closer to the original pizza; there's thin crust pizza, great as a snack; and then there's the slice you, the customer, creates. People use toppings like peppers, anchovies, even pineapple and orange slices! Pizza is an open food, just like it was back then; it's your meal, and is usually altered to your taste. Not only is it tasty, it's also a meal all-in-one. Bon appetit!

Pizza Around Town

By Efrat Gordon

Having lived in New York for only two years of my life, I tend to know the fast food restaurants better than most native New Yorkers. What could be a better snack for those who work or are in school all day than a delicious slice of that bread based delicacy: pizza.

But how to choose? After all, on Avenue J alone, there are three kosher pizza places within blocks of each other, namely Netanya Pizza, Jerusalem II Pizza, and Pizza Time, and other places nearby offer pizza as a item on their menu, even if it isn't the main dish, like Garden of Eden, or Café Venezia on Coney Island Avenue.

I personally usually choose based on my own time constraints. Pizza Time is usually crowded, so I don't head there if I'm short on time, but head instead to JII, where the eggplant and tomato topped pizza is phenomenal. Netanya Pizza is also delicious, and closer to Touro College than the others, and serves a mean macaroni and cheese along with their delicious calzones. Pizza Time has a square deep dish pizza that tastes like pizza should taste all the time, and their broccoli, tomato, and onion pizza is something I look forward to whenever I come to Touro. Plus, each of these places have side dishes that compliment their pizza, like onion rings at JII, fries at Pizza Time, and the Israeli salads at Netanya Pizza.

So, next time you're stuck for a lunch on the go, head out, grab a nice, cold Snapple, and bite into the delectable pizza of your choice! Bon appetit!

Efrat Gordon truly enjoys her pizza, especially with several good friends and an order of fries to share.

There's a pizza shop in Israel near Simcha's previous school where he used to go every Saturday night. They served calzones as big as his face. He wore one to measure it once, albeit unintentionally.

Cookbook Review Kosher by Design: Short on Time

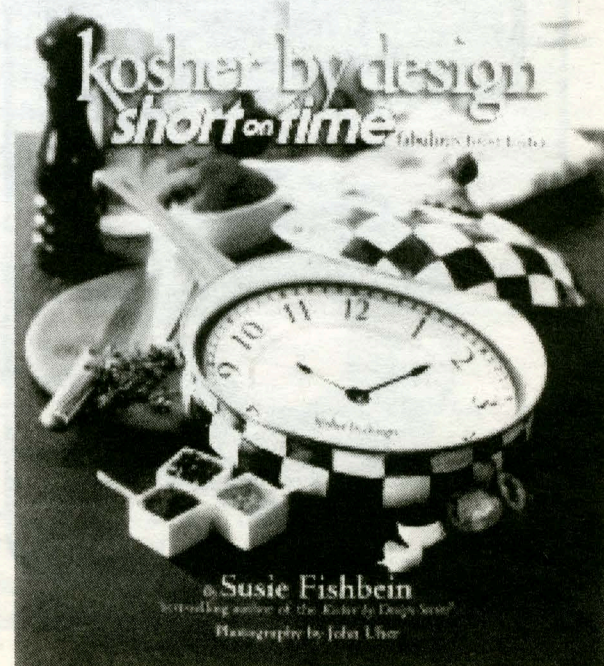
By Efrat Gordon

I confess, I recently got married. Although I enjoy cooking, and have a store of recipes laid up from times gone by, it's a whole different experience to go from cooking once a week to having to make a different dinner (heaven forbid we repeat!) every evening. Not only that, as a Touro student, I come home at a rather late hour, and then have to make supper. This is where this phenomenal cookbook, from world renowned cook Susie Fishbein, comes in handy.

Kosher by Design: Short on Time, has all the flair of Susie's last cookbook, the original Kosher by Design, with its unique and elegantly presented recipes, but in half the time. Most of the recipes are between five and fifty five minutes to make, including preparation time, and all of them are exquisite. Her Honey Almond Chicken with a Lentil Barley Soup is soon to become a family favorite, while her delectable desserts and salads leave readers and eaters food for the eyes as well as the palate. Most of her ingredients are a bit out of the ordinary, but to make a well done recipe, key ingredients are essential.

Not only is it a cookbook, organized to the tee with stunning layout and photographs, but it also includes decorating tips and some basic recipes to base your cooking on as well, like a large pot of stock for all the different soups you could try during the week.

So next time you're short on time but wish to execute dinner with style, I recommend this marvelous cookbook. Feel free to try out the recipes on family and friends; I guarantee they'll be eating it longer than it took you to make it!



Meet the Professor

Face to Face with Dr. Robert S. Bressler

By Rivka H. Borger

Besides for all of the pre-medical, pre-dental, and other pre-health science students in Touro, very few venture up to the mysterious fifth floor of Touro College. Should you decide to take a tour of Touro's upper echelons, just step all the way down the hall, enter deep with the biology lab of 509, and walk towards the little room in the alcove behind the blackboard. There you will find Dr. Robert S. Bressler, Chairman of Biology and Pre-Health Science Advisor for Touro College Flatbush, Brooklyn campus. Behind the closed door of his inner sanctum, Dr. Bressler unobtrusively works on bettering Touro's Biology Department, thus raising the bar on education for all science students. Dr. Bressler comes to us in Touro with a wealth of research and academic experience. He kindly agreed to share a bit about his background and intended goals for the future.

Tell us a little about your educational background.

"My mother thought I should go to Brooklyn College...because it was in the neighborhood. I decided I wanted to go 'out of town'...and I went to CCNY." In CCNY, I got a BS in Science. I went on to NYU, Bronx campus to get my Masters degree. My thesis was on "The effects of hypophysectomy on regeneration in the Mexican Axotl." That's about a type of salamander....and for the rest, you can look it up.

I did my doctoral studies in NYU Medical Center, doing research in Dr. Ross' lab, on the ultrastructural differentiation of postnatal testicles.

Why did you decide to study the sciences?

"I didn't think I would make the Yankees. I always liked Biology and still do."

Why did you decide to pursue research?

After I graduated college, I was hired as a United States Food and Drug Inspector. I was very surprised when shortly before my marriage, I was asked by the chairman of Biology in City College to come back to teach. This was a rare opportunity as I only had a Bachelors degree. It was apparent that I would need a Graduate Degree. I went to teach there, and today, I'm still teaching.

Could you tell us a little about your previous positions before assuming the post of Chairman of Biology in Touro College?

I taught in City College from 1962-1967. I convinced the Chairman of Anatomy at NYU Medical Center to teach me electron microscopy. After receiving my Masters degree from NYU in 1967, I taught at their medical school from 1967-1969. I was hired by the then new Mount Sinai School of Medicine in 1969. I have held different teaching posts there since. In 1982, I became the Director of Ultrastructural Diagnostic Labs in the Pathology Department of Elmhurst Hospital for Mount Sinai. I still teach Anatomy and Histology at Mount Sinai.

In 1985, I became the Chairman of Anatomy at New York College of Podiatric Medicine (NYCPM). I later spent 14 years as Dean of Preclinical Sciences.

I took my present position at Touro in 2006. I currently am the Chairman of Biology while maintaining professorial positions at Mount Sinai School of Medicine and NYCPM.

During my career, I had various adjunct and lecture positions. In addition to my

early position at City College, I taught some courses at Baruch and Pace Colleges. I also taught courses at NYU University Heights Campus and other places such as New York Medical College, SUNY Downstate Medical Center, Sophie Davis Medical Program at City College of New York, and the New York College of Osteopathic Medicine. I have also participated in the Pediatrics presentations at Touro College PA School, where I teach Embryology.

In my current position in Touro, I am also pre-professional advisor for health science students. I counsel pre-health students here and in the Lander College for Women in Manhattan, and do various tasks at other campuses, as needed.

What are your goals as Chairman of Biology at Touro College?

I hope to provide as many course options as possible for Biology majors. This upcoming Fall semester, I am opening new courses – such as Neuroscience, Immunology, and Ecology and Environmental Sciences. I hope to make the curriculum and the courses even better than they are. I hope to improve the standards of Touro's science department.

I would like to ensure that there are uniform syllabi in different classes or sections of the same course. I hope to institute an adequate system for substitute teachers. A student is entitled to his/her class regardless of whether the professor is available. Should inclement weather prevent at teacher from fulfilling his/her usual obligations, I hope to have a system of substitute teachers that are highly qualified to fill in so students who do make it to class on time are accommodated.

I believe that part of a good college education is to be exposed to the viewpoints of many different professors. I will continue to try to introduce new faculty to students.

Do you have any message you would like to give to Touro College students?

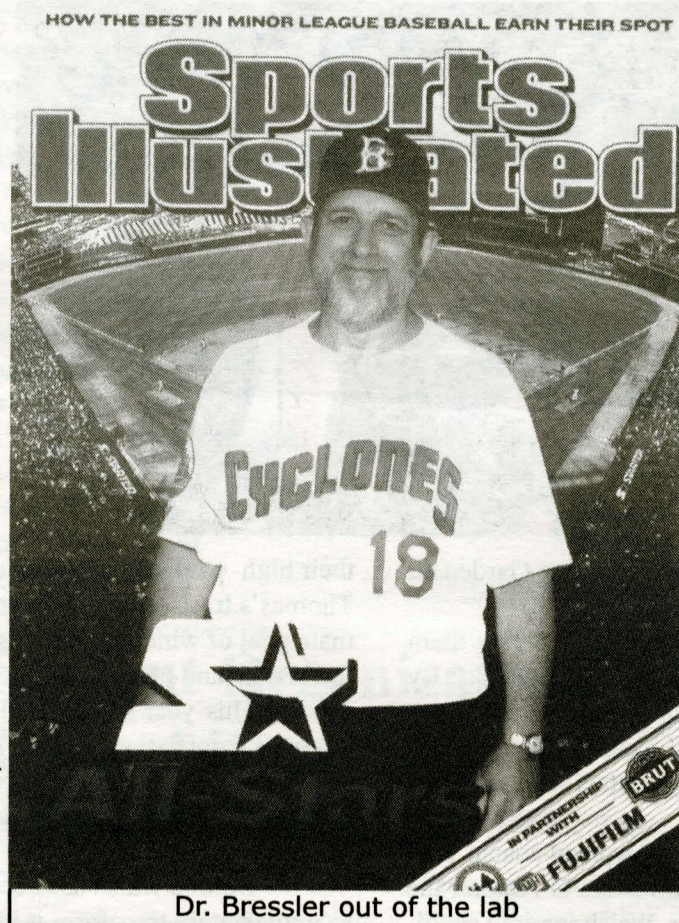
"I have an 'Open Door Policy'."

For any concerns, you can always reach me by email – rbressl@touro.edu.

There are additional phone numbers in Dean Goldschmidt's office where I can be reached. It is always nice to hear what people like and think.

"If it needs attention, it can't get fixed if I don't hear about it quick!"

"I feel very strongly about high standards. I expect students to exhibit a high level of professionalism. We all have to work together to make sure Touro receives the recognition it deserves in medical and professional schools."



Dr. Bressler out of the lab

As a science student myself, I can personally attest to the amount of effort shown by Dr. Bressler in his near-two year stint at Touro College. Besides for arranging a full array of Biology course options, and offering needed graduate school advice, he has opened up a Biology minor for students interested in getting a "taste of science" without the sixty-credit major. He has also instituted the "Science Journal of Lander College of Arts and Sciences" which will publish science manuscripts of Touro College students. He has helped found the "Touro College Health Science Pre-Professional Society" and hopes to give interview workshops and application advice there as well. Dr. Bressler has brought in new professors, exposing students to different ideas and possibilities. He continues to raise the standards of Touro College's Biology Department.

Sports

The New Knicks

By Moshe Weiss

The New York Knicks have finished yet another disappointing season, in which fans have seen more "Fire Isaiah" chants than "D - Fence". The fans have spoken (very loudly) and aired their opinions about the man who they claim have ruined their beloved Knicks. Their voices were answered when James L. Dolan, chairman of Madison Square Garden and president and chief executive officer of Cablevision Systems Corporation, announced that Donnie Walsh has been named president of the Knicks, in charge of all basketball operations. Mr. Walsh has spent the previous twenty-three seasons with the Indiana Pacers, most recently as the franchise's president. His hard work and dedication helped earn the team one trip to the NBA Finals, six berths in the Eastern Conference Finals and four Central Division crowns.

Now he faces a tougher challenge with the Knicks, who, since 2001, have not ended a season above .500, while still boasting one of the NBA's top salaries in that span of time. They have been giving outrageous contracts to many players, such as twenty million to Stephon Marbury, and they give meaningless players such as Jerome James and Jared Jefferies five million apiece. They dished out 88 million during this past season alone. Moreover, they are projected to pay 90 million next season to a team that went 23-59 and finished second-to-last in the Eastern Conference, only ahead of the Miami Heat. It got so bad that free food and drinks were offered to all in attendance at the final regular-season game at Madison Square Garden on April 14.

How does a man such as Mr. Walsh show the fans he will give them what they want in order to change the face of a recently losing franchise? By giving the fans their biggest desire! With his first decision as Knicks president, Mr. Walsh fired Isaiah Thomas as the head coach of the Knicks, only to place him as a scout for the organization (barring him from any contact with the players).

The first order of priority became the hiring of a new head coach. That search seemed to begin and end with Mark Jackson, until Mike D'Antoni, the former coach of the Phoenix Suns, became available. Mr. Walsh ignored candidates such as Scott Skiles, allowing him to go to the Milwaukee Bucks. It appears as though Mr. Walsh was just trying to fit in to the New York mind set by hiring someone who has succeeded in the past instead of someone who would be a logical choice to help the team grow. Mr. D'Antoni was very successful

in Phoenix, utilizing players such as Steve Nash, Amare Stoudomire and Shawn Marion, having them run up the court while running up the score. Mr. D'Antoni's biggest fault is that he never seemed to motivate his team to play defense having his opponents score an average of 103 point per game. The Knicks have a group of players who are known not to put all their effort into many games, and it would be hard to believe that Mr. D'Antoni can suddenly motivate them to start running up and down the court.

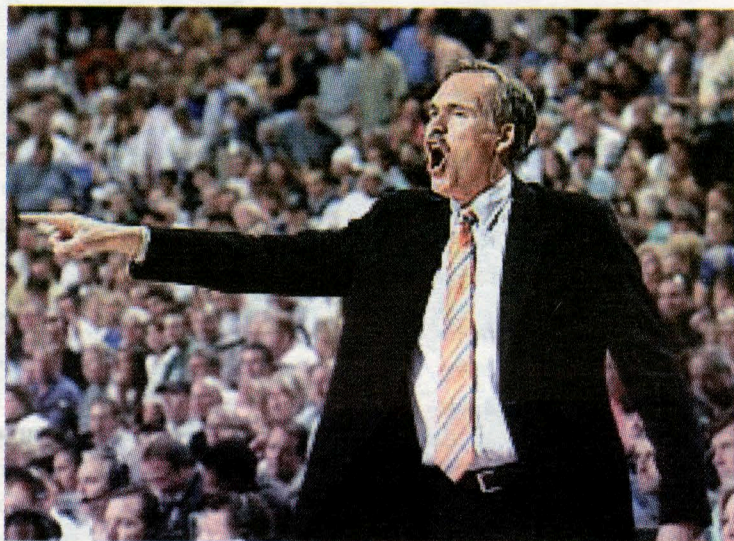
Since the decision on who will be coach has been resolved, Mr. Walsh will have to make many decisions regarding the players who, unlike the vision of Isaiah Thomas, have never meshed. The vision included Zach Randolph and Eddy Curry dominating on the inside while Stephon Marbury and Quentin Richardson "Dishing and Swishing" (to quote Walt Clyde Frazier) on the outside. Those four happen to be the four most desired by fans to be shipped out of town. They also happen to be the four highest paid players on the team resulting in an unlikely departure of any of the four. Curry and Randolph are both signed until 2011 meaning that this combination might be what crowds the Garden's paint for a long time. They have both also averaged more turnovers than blocks, steals, and assists combined, making it unlikely for a trade to move them.

Donnie Walsh has not been handed an easy assignment and seems bound to fail. The only hope for the Knicks seems to be to vindicate their high-paid salaries by drafting well until 2011 when they can discard Isaiah Thomas's trash and begin signing free agents that can lead the team to the ultimate goal of winning games, going to the playoffs, and putting the pride back in the orange and blue.

This year's draft will be the beginning of that plan. Because of their abysmal record, they have a 7.6% chance of acquiring the #1 pick in the draft and picking freshman extraordinaire, Michael Beasley. If they don't get the #1 pick, they can pick household names such as O.J. Mayo, Derrick Rose, or Kevin Love.

Donnie Walsh has been handed an old, broken-down car and is expected to immediately transform it into a BMW 3-series. Just don't expect the team to go from 0-60 in 6.2 seconds.

Moshe Weiss refused to go to any Knicks game while Isaiah was the coach and is happy the boycott can end now that he has been fired.



Rising Price of Rice

continued from page 6

Furthermore, it banned wheat exports to Kazakhstan and Belarus. Argentina restricted wheat exports, too, and raised the export taxes on corn, soybeans, soyoil, sunseed oil, and soymeal. China is also curbing their grain exports to keep the prices stable, and claims that in December they will rescind

the 13% tax rebates they offered on grains such as rice, soybeans, corn, and wheat. Ukraine is part of the action, too, and has reduced barley exports through its Black Sea ports. Last May, Pakistan suspended wheat exports. And not to be left out, Vietnam has banned rice sales until June.

Inventory

According to the

USDA, at the end of the marketing year the US wheat surpluses will be at their lowest point in 60 years. That means there's less to sell, less to buy, and that, as we know, is not very good.

So, as you eat your sushi rice, munch on your whole-wheat muffin, add sugar to your iced coffee, snack on your pizza, and bite into that piece of corn,

try not to think about how much it costs. You don't want to choke.

The author has yet to be deterred from eating by the high cost. She has suffered only slight injuries in her fights with Bessie.

The Touro College Round Table extends its warmest congratulations to esteemed staff member

Etti Jakobovits

upon her recent engagement.

Mazal Tov!